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2020

Locks Restaurant Menu 2020

Locks Restaurant

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Recommended Citation

Restaurant, Locks, "Locks Restaurant Menu 2020" (2020). *Menus of the 21st Century*. 524.
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Awarded Best Private Dining and Club Restaurant in Ireland at the 2018 Restaurant awards.. tel:(01)4163655
enquiries@locksrestaurant.ie

locks

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MENU

- Sample Market Menu
- Lunch Menu (Fri & Sat)
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Sample Market Menu

Tuesday - Saturday from 5.30pm to 6.30pm 2 Courses for
€25 or 3 Courses for €30

Snacks

Homemade Bread, Smoked Trout & Dulse Butter

€3

Nocellara Green Olives

€4

Pigs Head Croquettes, Smoked Gubbeen

€4

to start

Pickled Ox Tongue, Creamed Celeriac, Watercress

Almond Gazpacho, Dressed Crab, Buttermilk

Baby Artichokes, Homemade Ricotta, Tomato Fennel

to follow

Cod, Chard, Mussels, Shellfish Sauce

Salt Baked Turnip, Cauliflower, Smoked Almond, Miso

Chicken, Sweetcorn, Leek, Girolle

Salt Aged Rib Eye, Beef Fat Chips, Onion Ring, Béarnaise

€€10 supplement)

on the side

New Season Irish Beans, Anchovy & Chilli / New Potatoes & Fresh Herbs

€4.50 each

to finish

Rhubarb and Custard, Lavender

Buckwheat Honey Tart, Yoghurt Ice Cream

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Lunch Menu (Fri & Sat)

Lunch Menu(Fri & Sat)

2 courses for

~~€25~~ or 3 courses for ~~€30~~

Snacks

Homemade Bread, Smoked Trout & Dulce Butter

~~€3~~

Homemade Ricotta, Fennel

~~€6~~

to start

Knockalara Sheep Cheese, Beetroot, Radish, Pickled Blackcurrant

Almond Gazpacho, Dressed Crab, Buttermilk

Pickled Ox Tongue, Girolles, Watercress

to follow

Salt Baked Turnip, Cauliflower, Smoked Almonds, Miso

Lock Duart Salmon, Chard, Mussels, Shellfish Sauce

Ring Farm Chicken, Creamed Corn, Leeks, Girolles, Truffle

Salt Aged Rib Eye, Beef Fat Chips, Onion Ring, Béarnaise

~~€€10~~ supplement)

on the side

Long Beans, Anchovy & Chilli / Orla Potatoes & Fresh Herbs

€4.50 each

to finish

Rhubarb and Custard, Lavender

Greengage Plum Sponge, Meadowsweet Ice Cream

Fourme D’Ambert, Old Groendal, Ballylisk, Homemade Crackers

~~€€2~~ supplement)

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Sunday Lunch

Every Sunday from 12pm until 4pm.
New Specials Every Sunday

2 courses for
~~€30~~ or 3 courses for ~~€35~~

Snacks

Homemade Bread, Smoked Trout & Dulse Butter
~~€3~~

Kelly’s Oysters
~~€2~~ each (minimum 3)

to start

Treacle Cured Trout, Horseradish, Pickled Dillisk

Tartare of Irish Beef, Broad Beans, Mustard, Herbs

Homemade Ricotta, Fresh Peas, Mint, Aged Parmesan, Fennel

to follow

Salt Baked Turnip, Cauliflower, Smoked Almond, Miso Steamed
Kerry Hill Lamb Suet Pudding, Summer Cabbage, Girolles
Hake, Courgette, Langoustine

Salt Aged Rib Eye, Beef Fat Chips, Onion Ring, Béarnaise
~~€€10~~ supplement)

on the side

Runner Beans, Anchovy & Chilli/ New Potatoes & Fresh Herbs
€4.50 each

to finish

Lemon Posset, Raspberry, Shortbread

Blueberry & Lavender Tart, Yogurt Ice Cream (for 2 people)

Fourme D’Ambert, Old Groendal, Ballylisk, Homemade Crackers
~~€€2~~ supplement)

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Group Menu

The menu shown below is a sample. Our group menus are subject to change on a weekly basis. The Group Menu is available to parties of 8 or more.

Lunch

€36

Dinner

€43 early €49 Late

Homemade Bread, Smoked Trout & Dulce Butter

to start

Pickled Ox Tongue, Creamed Celeriac, Watercress

Almond Gazpacho, Dressed Crab, Buttermilk
Knockalara Sheeps Cheese, Long Beetroot, Radish

to follow

Salt Baked Turnip, Cauliflower, Smoked Almonds, Miso

Chicken, Sweetcorn, Leeks, Girolles
Lock Duart Salmon, Chard, Mussels, Shellfish Sauce

Salt Aged Rib Eye, Beef Fat Chips, Onion Ring, Béarnaise

(early menu €10 Supplement / late menu €3 Supplement)

to finish

Pavlova, Strawberry, Lovage Ice Cream

Buckwheat Honey Tart, Yogurt Ice cream
Fourme D’Ambert, Old Groendal, Ballylisk, Homemade Crackers

(

€2 supplement)

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main meal

Farfalle Pasta & Bolognese
€9.50

Tempura Fish & Chips

€9.50

dessert

Ice Cream Sundae

€4.50

drinks

Fruit Juice

€2.00

Locks Restaurant 1 Windsor Terrace, Dublin 8, County Dublin, D08 HT20, Ireland +353 (1) 416 3655 enquiries@locksrestaurant.ie

Hours Tue 17:30 to 21:30 Wed 17:30 to 21:30 Thu 17:30 to 21:30 Fri 12:30 to 14:30, 17:30 to 21:30 Sat 12:30 to 14:30, 17:30 to 21:30
Sun 12:00 to 16:00